


Mezedes Starters

Tzatziki    \$18
Greek Yoghurt, Cucumber, Garlic, Mint

Ktipiti     \$18
Feta Cheese, Yogurt, Red Peppers, Pine Nuts

Hummus   \$18
Chickpeas, Tahina, Lemon Juice, Olive Oil

Eggplant    \$18
Smoked & Chopped Eggplant, Candied Tomato, Sherry Vinegar

Chilled Tomato Soup   \$24
Roma Tomatoes, Cucumber & Bell Peppers with Datterino Tomato & Feta Bruschetta

Grilled Halloumi    \$24
Cucumber, Roma Tomato, Oregano, Kalamata Olives

Crispy Fried Calamari   \$32
Spicy Mayo

Fried Feta  \$28
Tomato Jam, Sherry Vinegar

Oysters   \$54
Half Dozen, Mignonette, Lemon

Salates Salads

Octopus Salad  \$38
Kalamata Olives, Fennel Seed, Potato

 **Artichoke Salad**    \$28
Baby Spinach, Parmesan Cheese, Truffle Vinaigrette

Greek Salad    \$30
Cucumber, Tomato Datterino, Feta Cheese, Kalamata Olives



Watermelon Salad     \$28
Feta Cheese, Toasted Almond, Basil






Carpaccio Raw

Heirloom Tomato   \$24
Tapenade, Basil Oil, Baby Basil

Yellowtail Hamachi  \$32
Artichoke, Truffle Vinaigrette

Maldivian Yellowfin Tuna   \$30
Tomato Salsa, Spring Onions, Fennel Seed, Raspberry Vinegar

Wagyu Beef    \$34
Balsamic Reduction, Aged Parmesan, Rocket, Basil Pesto

Plant-Based Mains

Moussaka   \$34
Braised Eggplant, Bell Peppers, Tomato, Baby Spinach

Baked Artichoke   \$38
Crisp Puff Pastry, Feta & Parmesan Cheese, Caramelized Onions

Sharing Mains

 **Grilled Sea Bass Butterfly**    \$85
Spicy Tomato Sauce, Chimichurri Sauce, Green Salad

Seafood Mixed Grill    \$240*
Maldivian Lobster, King Crab, Tiger Prawns, Maldivian Tuna, Sea Bass, Octopus, Calamari

- Side Dish

 - Green Salad \$12
 - Grilled Zucchini \$10
 - Datterino Tomato Salad \$16
 - Pan Roasted Vegetables \$14
 - French Fries \$12
 - Steamed Rice \$10

 SIGNATURE  ALCOHOL  NUTS  GLUTEN FREE  VEGETARIAN  SHELLFISH  VEGAN  DAIRY  SEAFOOD  PORK
Please Inform Us Of Any Allergies Or Dietary Requirements Before Ordering, We Would Be Happy To Assist You In Choosing Suitable Foods Or Prepare A Dish That Meets Your Specific Requirements.

All Items Marked With A * Are Not Part Of Any Meal Plan. All Prices Are In US Dollars And Are Subject To A 10% Service Charge Plus 16% GST







Seafood Mains

- Baked Sea Bass**   \$48
Tomato, Capers, Lemon, Oregano
-  **Roasted Saganaki Prawns**    \$48
Tomato, Bell Peppers, Feta Cheese
- Grilled Maldivian Lobster**   \$98*
Spicy Tomato Sauce
-  **Lobster Orzo**   \$62
Bisque, Lime, Chili, Lump Crab
- Grilled Prawns**   \$48
Datterino Tomato Salad

Meat Mains

-  **Moussaka**  \$38
Slow Braised Beef And Lamb Ragout, Eggplant
- Chicken Orzo**   \$42
Chicken Jus, Feta Cheese
- Grilled Chicken Souvlaki**   \$42
Yogurt, Oregano, Tomato, Mashed Potato
- Wagyu Beef Striploin**  \$85*
Mashed Potato, Mustard Sauce

Dessert

-  **Greek Yogurt Ice Cream**      \$26
Caramelized Walnut, Honey
- 100% Lemon**    \$24
Meringue, Chantilly, Biscuit
- Brookie**    \$24
Brownie And Chocolate Cookies, Vanilla Ice Cream, Chocolate Sauce
- Pain Perdu**   \$24
French Toast "Crème Brulee" style
- Mango Tart**    \$30
Fresh Mango, Almond Cream, Side of Mango Coulis
- Fruit Platter**   \$35
Seasonally Selected Cut Fruits

Homemade Ice Cream & Sorbets

Per Scoop \$6

- Vanilla Bean Ice Cream**    
- Pistachio Ice Cream**     
- Rum And Raisin Ice Cream**    
- 40% Milk Chocolate Ice Cream**    
- Wild Strawberry Sorbet**  
- Coconut Sorbet**  
- Raspberry Sorbet**  
- Mango Sorbet**  

 SIGNATURE  ALCOHOL  NUTS  GLUTEN FREE  VEGETARIAN  SHELLFISH  VEGAN  DAIRY  SEAFOOD  PORK

Please Inform Us Of Any Allergies Or Dietary Requirements Before Ordering, We Would Be Happy To Assist You In Choosing Suitable Foods Or Prepare A Dish That Meets Your Specific Requirements.

All Items Marked With A * Are Not Part Of Any Meal Plan. All Prices Are In US Dollars And Are Subject To A 10% Service Charge Plus 16% GST